

AMENDMENTS

Listing of Claims:

This listing of claims will replace all prior versions, and listings, of claims in the application:

1. (Currently Amended) A restaurant format comprising:

a preselected menu presented to a customer at ordering which lists a plurality of prepared food selections, [and] in which food selections on said menu include[s] one or more diet indicators for [each] a food selection, with said diet indicator corresponding to one of [that indicate which of] several diet and nutrition plans, and with said diet indicator indicating an ability of said restaurant to prepare said food selection [may be prepared] for compliance with said diet and nutrition plan; and

a kitchen system which is configured to prepare[s] said food selection in accordance with a customer's selected diet and nutrition plan in terms of ingredients, condiments, side dishes, and food preparation methods;

so that said customer [may] need only select a food item and a diet indicator, and by those two choices be presented with said food selection prepared in a manner compliant with a selected diet and nutrition plan [selected by said customer], with ingredients, condiments, side dishes, and food preparation methods being automatically selected based on said customer's selection of diet and nutrition plan.

2. (Original) The restaurant format of claim 1 in which each menu selection is marked with an indicator of compliance with one or more selected diet plans, so that a customer can select dishes and meals that are compliant with a particular diet plan.

3. (Original) The restaurant format of claim 1 in which the menu selections are evaluated for composition of fats, carbohydrates, and protein.

4. (Original) The restaurant format of claim 1 in which the menu selections are grouped by diet plans, so that all items in a listed group are compliant with a particular diet plan.

5. (Cancelled)

6. (Previously Amended) The restaurant format of claim 1 wherein said diet and nutrition plans include proprietary diets, diets based on a ratio of fats, carbohydrates, and proteins, diets featuring high fiber, low cholesterol, organic, pesticide free, various kinds of vegetarian, free range meat, non-feedlot beef, limited carbohydrate, and other diets.

7. (Original) The restaurant format of claim 1 in which menu selections compliant with a particular diet are listed on separate menus, so that every item on a particular menu will be compliant with the selected diet.

8. (Cancelled)

9. (Cancelled)

10. (Cancelled)

11. (Cancelled)

12. (Cancelled)

13. (Cancelled)

14. (Cancelled)

15. (Currently Amended) A method of organizing a restaurant food selection, with certain steps in a particular order, those steps comprising the steps of:

presenting [using] a preselected menu display that includes a variety of prepared food selections, with each selection presented to a customer for ordering including [and] one or more menu indicators showing one or more specified diet or nutritional plans that [as to whether or not] this food item may be prepared in a manner compliant [complies] with said specified diet or nutritional plan [basic categories of diet plans];

[combining menu items into meals that comply with said diet plans;]

conveying a customer's choice of food selection and diet or nutritional plan to a restaurant

kitchen;

preparing said food selection in said kitchen using ingredients, condiments, side dishes and preparation methods so that food selection is compliant with said selected diet or nutritional plan, so a customer may order a food selection and by a single choice of diet and nutritional plans select the ingredients, condiments, side dishes, and preparation methods;

serving lean cuts of meat by default, and preparing said meat in a manner that allows fats to drip away from the meat; and

serving complex carbohydrates by default in all items containing carbohydrates and offering simple carbohydrates only on request.

16. (Previously Amended) The method of organizing a restaurant food selection of claim 15, with the additional step of training restaurant staff in features related to various diet plan types so that staff can readily assist customers in choosing diet compliant items from said menu.

17. (Original) The method of organizing a restaurant food selection of claim 15, with the additional step of providing on said menu basic nutritional information for menu items.

18. (New) A restaurant format comprising:

a preselected menu display in hardcopy format presented to a customer at ordering which lists a plurality of prepared food selections, in which food selections on said menu display include one or more graphic symbols as diet indicators for a food selection, with said diet indicator corresponding to one of several diet and nutrition plans and with said diet indicator indicating an ability of said restaurant to prepare said food selection in compliance with said diet and nutrition plan; and

a kitchen system which is configured to prepare said food selection in accordance with a customer's selected diet and nutrition plan in terms of ingredients, condiments, side dishes, and food preparation methods;

so that said customer need only make two choices to control a number of factors about a food item, such as ingredients, condiments, side dishes, and food preparation methods, with the two choices being to select a food item and a graphic symbol of a diet and nutrition plan, and by those two choices be presented with said food selection prepared in a manner compliant with a selected diet and nutrition plan, with ingredients, condiments, side dishes, and food preparation methods being automatically selected based on said customer's selection of diet and nutrition plan.